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[54] **FRACTIONATION AND ISOLATION OF 7S AND 11S PROTEIN FROM ISOELECTRICALLY PRECIPITATED VEGETABLE PROTEIN MIXTURES**

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[58] **Field of Search** ..... 260/123.5, 112 R; 435/18, 23, 24, 272

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[57] **ABSTRACT**

The 7S and 11S proteins of vegetable proteins may be effectively fractionated and isolated by selectively extracting 7S proteins from an isoelectrically precipitated mixture of 7S and 11S protein in the presence of water-soluble salts. The initial 7S extraction is typically conducted at a pH 5.0–5.6. An enriched 11S fraction is recovered by separating the water-insoluble 11S protein from the water-soluble enriched 7S extract.

13 Claims, No Drawings